

## Patent Claims

1. Vegetable protein preparation, producible by extraction from the seeds with a solvent, characterised in that the extraction is implemented in the presence of a lipase.
2. Protein preparation according to claim 1, characterised in that a pre-extraction and at least one protein extraction are implemented.
3. Protein preparation according to claim 1 or 2, characterised in that the lipase is added in excess during the protein extraction.
4. Protein preparation according to at least one of the claims 1 to 3, characterised in that a deoiling is implemented prior to the protein extraction by pressing and/or extraction with an organic solvent or CO<sub>2</sub>.
5. Protein preparation according to claim 4, characterised in that the organic solvent is selected from n-hexane and iso-hexane.
6. Protein preparation according to at least one of the claims 1 to 5, characterised in that a neutralisation and drying is effected after the last protein extraction.
7. Protein preparation according to claim 6, characterised in that the neutralised protein preparation was subjected to a thermal treatment prior to drying.
8. Protein preparation according to at least one of the claims 1 to 7, characterised in that the lipases are selected from glycerol ester-hydrolases, triacylglycerol-lipases, triglyceride-lipases, triacylglycerol-acyl hydrolases (EC3.1.1.3).

9. Protein preparation according to at least one of the claims 1 to 7, characterised in that the proteins are selected from protein- and oleaginous seeds, cereals and leaf proteins.
10. Protein preparation according to claim 9, characterised in that the proteins are selected from soya, rape, lupin, mustard, flax, coconut, sesame, sunflower, groundnut, cotton, rye, wheat, maize, rice and alfalfa.
11. Use of the protein preparation according to at least one of the claims 1 to 10 in the food and animal feed industry.